



Bainbridge Island Metro Park & Recreation District

# Outdoor Programs

## “Bounty of the Land”



### Shellfish Foraging & Cooking

Strap on your rubber boots and grab your bucket. We head to the Hood Canal to learn about several species of local shellfish, where to find them, how to harvest them, and delicious recipes to cook them. We'll fill our limit (two types of oysters, two types of clams) and then get a lesson in shucking, recipes, and a variety of culinary techniques using champagne vinegar, white wine sauce, and much more! • \$49

*Sunday, May 1 • 9:00a - 4:00p*

| *Wednesday, May 18 • 10:00a - 5:00p*

### Geoduck Dig

The sport fishing clam of the northwest, notoriously difficult to find and harvest, but deliciously worth the effort. Join us as we tromp out during a -3.2' low tide to find and dig up the world's largest burrowing clam. We'll learn about geoducks, how to harvest them, as well as recipes to prepare our catch. Plan to get wet. • \$75

*Wednesday, June 15 • 8:30a - 4:00p*



### Berries on Bainbridge

Bainbridge has berries, lots of them in fact. Join us as we find and forage for the native wild berries of the Pacific Northwest on Bainbridge's lowland forests. We'll learn about and pick red huckleberries, trailing blackberries, salmon berries, and thimbleberries before returning to the kitchen to bake delicious wild berry tartlets. • \$39

*Monday, July 18 • 10:00a - 3:00p*

### Oyster Gardening

A delicious educational trip, learn how to grow your own personal shellfish garden on your property or a community beach. We'll cover the gear needed, growing methods, types of shellfish, ideal locations, timeframes for harvesting, and different tools of the trade. The day will end with an ample tasting of different oyster varieties on the half shell. • \$29

*Monday, April 11 • 9:30a - 3:30p*



For additional program information, registration, and classes, visit:

[www.biparks.org](http://www.biparks.org) or call Jeff at (206) 842-2306 x115